



Nature
HISTORY
Discovery

Dutch Oven Recipes

Stout Creek Wild Game Chili Beans

Ingredients:

6 strips bacon, chopped
1 1/2 pound ground meat (venison, elk,
moose, buffalo, beef)
2 medium onions, chopped
1 stalk celery, finely chopped
2 mild green chili peppers, chopped, *or*
2 7-ounce cans green chili peppers
2 tablespoons minced garlic
1 jalapeno pepper, seeded and chopped
1 12-ounce can beer

1 quart tomatoes, whole or chopped
1 12-ounce can beef broth
2 32-ounce pinto or red beans, with liquid*
2 beef bullion cubes
4 tablespoons chili powder
2 tablespoons ground cumin
2 teaspoons black pepper
1 tablespoon oregano, chopped
1 tablespoon onion powder
1 bay leaf
Salt to taste

Instructions: Brown bacon in a 12-inch Dutch oven. Add meat and brown. Add onions, celery, and peppers; cook 5 minutes. Add remaining ingredients and cook, stirring occasionally, for 40 minutes. Discard bay leaf before serving.

*Note: If using home-cooked beans, add cup of liquid.